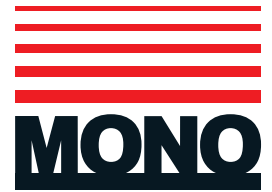




# Atmos Deck Oven Base Proofer



Innovative equipment  
for traditional baking

MONO Equipment's NEW Atmos Deck Proofer has been designed to proof a wide range of artisan breads and rolls and is the perfect partner to our DX Harmony Modular Deck Oven,

Available in a number of size formats, they are designed to fit below a DX Harmony Deck Oven and are suitable for MONO's 2-pan and 3-pan wide deck ovens.

Each DX Deck Oven Base Proofer is suitable for 18" x 26" pans and feature stainless steel doors. The mains water supply connection removes the need of having to manually fill the proofer with water and creates the perfect humid environment to prove a variety of doughs.



## Features and Benefits

- Suitable for 18" x 26" pans
- Available in 2-pan and 3-pan wide formats
- Designed to fit below a DX Harmony Deck Oven up to 3-decks high
- Features steam on/off button for dry and wet heat
- Available with stainless steel doors
- Can hold between 12 to 18 pans (model dependent)
- Engineered in hygienic stainless steel for quick and easy cleaning
- Creates the perfect humid environment to proof doughs
- Connected to mains water supply so no need for manual filling
- Automatically fills with correct amount of water
- Manual temperature controls
- Locking safety castors for effortless positioning and genuine stability
- Single phase electrical supply
- Supplied with 3/4" flexible hose
- 2-year warranty

# Specifications and Dimensions

Specifications	2-Pans Wide, 2-Decks High	3-Pans Wide, 2-Decks High	3-Pans Wide, 3-Decks High
No of Pans	12	18	12
Height (mm)	45½"	45½"	32½"
Width (mm)	55¼"	67½"	74½"
Weight (kg)			
<b>Electrics</b>			
Single cord supply	Single phase, 220v, 60Hz, 2kw, 9amps		
<b>Water</b>			
Water supply	Supplied with 1 metre long flexible hose with ¾" B.S.P female connectors on both ends		

